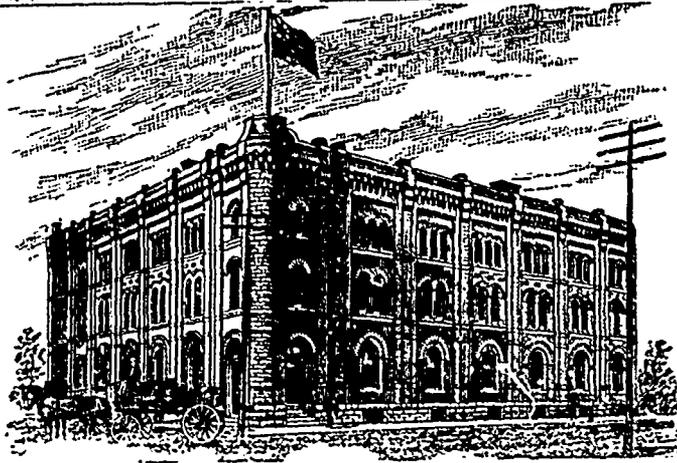


GOODS SOLD TO THE
TRADE ONLY.GOODS SOLD TO THE
TRADE ONLY.

G. F. & J. GALT,

DIRECT IMPORTERS

TEAS, SUGARS, WINES, LIQUORS and GENERAL GROCERIES
CORNER PRINCESS AND BANNATYNE STREETS, WINNIPEG, MANITOBA.

Fur Trade Notes.

It is stated that 74 bears were killed in British Columbia during the first six weeks of this year.

M. K. R. beaver will be offered at the H. B. Co.'s March sales in London. The prices realized by the Hudson's Bay Company last year were: Firsts, large, 39s 6d; small, 17s. Seconds, large, 32s 3d; small, 15s 6d. Thirds, large, 18s 9d; small, 11s; cubs, 5s 6d.

The Leipzig correspondent of the New York *Fur Trade Review* writes: There has also been a general advance on Russian and Siberian furs; squirrel values have been firm, with a tendency to rise; it is reported from Irbit that a very high price, fifty kopecks, is asked for dark squirrels. Parcels of Russian worked squirrel sacs have been taken for England at advanced prices; large parcels of squirrel backs have been given out for circular manufacture; bellies remain cheap. Black dyed Persian and Astrakhan lambs have met with a lively demand; our Canadian visitors have given large orders for both articles; raw skins have recently been purchased for dyeing; the prices of Persians have considerably advanced. Gray krimmer lambs have been taken for England and Canada at advanced values, about fifty per cent more than one year ago; parcels of raw skins have been ordered back to Russia, where the article is much wanted now. There has been some demand for Snsliki linings for England. Ermine is dearer than in the autumn, and sells as soon as finished by the dressers.

NEW YORK FUR REPORT.

The New York *Fur Trade Review* for March says: We are now midway between two events of great importance to the trade.

The recent public sales at London will be remembered for the extreme advances realised; no doubt many shippers who were fortunate enough to have goods in the sale made money; but the effect on our market, inasmuch as the bulk of the catch has yet to be secured, is to be deprecated. Shippers, including many new ones, have been compelled to pay very high prices, heroic figures, so to speak, and the coming March sales are contemplated with marked and increased interest.

Mink continues to advance in favor; there is also increased appreciation for marten and Russian sable; the numerous purchases of the latter fur clearly indicate its fashionable employment.

Skunk has sold remarkably well, and the high price for blacks in Ohio, \$1.65, is firmly maintained.

Muskrats do not appear to be abundant; the high prices will greatly curtail American consumption, resulting in nearly the entire catch being sent abroad. Otter is in unusually good demand, owing to the anxiety of some large consumers to secure supplies before the whole catch is in—we would advise some caution in purchasing, as the effect of a very marked advance cannot be determined.

The market on the whole may be designated as highly nervous—rather inclined to respond too readily to a further advance, but not prepared to philosophically accept a decline. The prospects for imported furs of all kinds are very good at present.

Dairy Matters.

To Editor of the COMMERCIAL:

I notice under the head of Dairy Matters in your paper of Feb. 11th the various schemes for the purpose of advancing and improving the manufacture of cheese and butter. You will please excuse me if my ideas should vary somewhat from some ideas advanced in your valuable columns. Being interested myself in cheese and butter business in both manufacturing and buying since the factory business was introduced in Ontario, about twenty years, I trust you will not think me trespassing too much to give your many readers a few facts connected with the business.

I notice you have an extract taken from the *Mercury*, Manitou, Man., where some of the farmers of that section have been testing the relative profits of cheese and butter making, a scheme which must be admired by every true lover of systematic dairy farming. I notice during one of the tests by a Mr. Owens, on the last of December, that from five days from four cows he received 116 lbs. of milk, and from that

JAMES PYE, FLOUR MILL BUILDER

CONSULTING ENGINEER, &c.

218 Third Avenue South,
MINNEAPOLIS, - MINN.

A Manitoba Testimonial.

PORTAGE LA PRAIRIE, Dec. 8th, 1897.

JAMES PYE, Esq., Minneapolis, Minn., U.S.A.:

DEAR SIR,—In handing you our check for \$1,301.24, in full for balance on your contract for building and enlarging our mill, we without solicitation wish to state, that you have done your work in a manner highly satisfactory to this company. The capacity which you guaranteed at 275 barrels, we find considerably under the mark, as we are at present making over 300 barrels, and the quality of the flour is all that we could wish for. Some of our largest purchasers frankly tell us, it is equal to any flour made in either Minnesota or this province. The yield also we find very satisfactory. We must also bear testimony to your pleasing and gentlemanly manner, and your willingness at all times to meet our wishes. This has made our business relations pleasant and we can honestly say, that we recommend you to any person, requiring anything in the mill building or mill furnishing line. Wishing you the success that straight dealing merits, we are

Yours very truly,

THE PORTAGE MILLING CO.
Jas. MacLennan, Managing Director.

milk he manufactured 6½ lbs. of butter, equal to, at 20 cents per lb., \$1.30, taking about 18 lbs. of milk to make 1 lb. of butter, and that the same amount of milk if sent to a cheese factory would only realize 72 cents.

Now he has given us no facts as to the number of lbs. of milk it takes to make 1 lb. of cheese, or the value of cheese; he must have jumped at conclusions, taking a summer average for cheese. I have manufactured both cheese and butter on the factory system, and if I do not know, I ought to, the relative value of both as per lbs. of milk. Now we will govern ourselves by the 116 lbs. of milk as, under his supervision, making 6½ lbs. of butter; this no doubt is all right, making \$1.30 including manufacture. Now the same amount of milk in the same month will make not less than 14½ lbs. of cheese (as 8 lbs. of milk in December will make more than 1 lb. of cheese) say at least 10 cents per lb. would make \$1.45 including manufacture, leaving a net balance of 15 cents in favor of cheese. Bear in mind that we are averaging the quality of milk at same date, as per example, take milk say from 1st of May until the 1st of November (six months) it will take on an average 25 lbs. of milk to make 1 lb. of butter with careful factory management with average dairies, and 10½ lbs. of milk to make 1 lb. of cheese. I am proportioning the value of the two products as per our market in Ontario, as when wholesale prices of butter are at, say, 20 cents per lb., cheese in sympathy will rule at 10 to 10½ cents, which makes a net value in favor of cheese. I am sorry to say the creameries in Ontario as a rule have not paid as well as cheese factories, for two reasons the first is we have not home demand enough for a very large quantity; secondly, the extreme heat of our summer, or the system of our packing, or perhaps both, seem to act unfavorably on its keeping qualities, as when it arrives in England its flavor is injured, and it goes as second quality, and very often as grease. Although the people and Government of Ontario are trying every scheme available to place our butter on par with the best made, but as yet are not successful.

Your schemes for appointing a competent in-